

Product information ¹				
Ingredients	Composition as provided by supplier	Product composition % ²	Quantitative ingredient declaration (%) ³	Remarks
Wheat flour		35,3 – 39,0		
Sugar		21,1 – 23,3	24,3	
Margarine	vegetable oils and fats (palm and rapeseed), water, emulsifiers: soya lecithin E322, mono and diglycerides of fatty acids E471, salt acid regulator: citric acid E330, natural flavors, coloring: beta-carotene E160a	22,7 – 25,1		Non hydrogenated fat RSPO
Yeast		4,7 – 5,2		
Inverted sugar syrup		4,6 – 5,1		
Eggs		4,2 – 4,7		Barn eggs
Soya flour		0,9 – 1,0		
Stabilizer : sorbitol	E420	1,3 – 1,4		
Salt		0,26 – 0,29		
Emulsifier: soy lecithin	E322	0,14 – 0,16		
Flavour		0,05 – 0,05		Vanilline

¹ For information on the origin of ingredients we refer to the attached document 'Ingredient origin information sheet'.

² A range is provided, as ingredient levels, mainly the water level, in the dough may be slightly adapted on a daily basis to ensure efficient production. The optimal water level depends inter alia on wheat flour characteristics, weather conditions and processing conditions. Water can be used as an ingredient but, according to REGULATION (EU) No 1169/2011 annex VII part A, is not included in the ingredient declaration list, as less than 5% of the added water remains present in the final product after baking.

³ Calculated according to REGULATION (EU) No 1169/2011 and 'Commission Notice on the application of the principle of quantitative ingredients declaration (QUID) (2017/C 393/05)' assuming an average baking loss of 9.72%.

Ingredient declaration
Wheat flour, sugar (24,3%), margarine (vegetable oils and fats (palm and rapeseed), water, emulsifiers: lecithins (soya), mono- and diglycerides of fatty acids, salt, acid regulator: citric acid, natural flavours, colouring: beta-carotene), yeast, inverted sugar syrup, eggs , soya flour, stabilizer: sorbitol, salt, emulsifier: lecithins (soya), flavour. May contain traces of milk.

Allergens	
Gluten	+
Crustaceans	-
Eggs	+
Fish	-
Peanuts	-
Soya	+
Milk (inclusive lactose)	?
Nuts	-
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide	-
lupine	-
molluscs	-

+ Present

- Absent

? Risk on cross contamination

Nutrition ¹				
	Per 100g	Tolerances	Per portion – 55g	%RI per portion*
Energy (kJ) (kcal)	1903 454		1046 250	12
Fat (g)	22	± 20%	12	18
Of which				
- saturated(g)	10		5,6	28
Carbohydrate (g)	58	± 8g	32	12
Of which				
- sugars (g)	29	± 20%	16	17
Fibre (g)	1,7	± 2g	0,9	
Protein (g)	5,7	± 2g	3,2	6
Salt (g)	0,58	± 0,375g	0,32	5

¹ Based on calculation

*RI= Reference intake of an average adult (8400 kJ / 2000 kcal, 70g total fats, 20g saturated fats, 260g carbohydrates, 90g sugars, 50g proteins, 6g salts)

Physico chemical characteristics		
Parameter	Average value	Tolerance
Dry matter	86,5 g/100g	± 2g/100g
Aw - value	0,77	0,74 – 0,79

Microbiological characteristics		
parameters	Standard	Tolerance
Total plate count /g	<100	<100000
Coliforms /g	<10	<100
Thermotolerant Coliforms /g	<10	<100
Staphylococcus aureus	<100	<1000
Salmonella / 25g	Absent	
Moulds /g	<10	<100
yeasts / g	<10	<100
Sulphite reducing clostridia /g	<10	<100

Organoleptic characteristics	
Taste	Sugar + vanilla
Odour	Vanilla
Texture	Soft + crispy sugar
Colour	Golden brown
Aspect	Hexagonal

GMO
The products are GMO-free and comply with Regulation EG1829/2003 and EG1830/2003.
Irradiation
The products are not subject to any ionization in accordance with current legislation 1999/2/EG and 1999/3/EG
Food contact packaging material
The packaging material complies with EU regulation nr 1935/2004.
Shelf life
10 weeks
Conditions
Keep cool and dry
Transport
18-22°C (ideal 18°C)
Category
Snacks
Unsuitable for following populations:
- baby's
- people allergic to eggs, gluten, milk and / or soya

Disclaimer

All products are in compliance with EU food standards.

Packaging materials should always be removed in the case of reheating this product in any type of microwave or other oven. Biscuiterie Thijs disclaims any and all liability for wrongful use of this product.

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This specification supersedes all previous versions.